

**AMENDMENT TO THE CLAIMS**

**1. (Currently Amended)** A process for producing an acid-soluble soybean protein-containing solution or gel which comprises:

preparing an aqueous solution of acid-soluble soybean protein having a solubility of 60% or more at pH 4.0 or lower, and

mixing the solution with a polar solvent containing alcohol,

thereby obtaining the solution or gel containing acid-soluble soybean protein in a state of dissolution in the polar solvent,

wherein pH of the solution or gel is 2.5 to 4.8, and

the content of the acid-soluble soybean protein in the solution or gel is 0.5 to 20% by weight.

**2-3. (Cancelled)**

**4. (Previously Presented)** A process for producing a food or a drink or a material for coating or molding which comprises using the solution or gel obtained by the process according to claim 1 in the food or the drink or the material for coating or molding.

**5. (Previously Presented)** A process for producing a dried material which comprises drying the solution or gel obtained by the process according to claim 1.

**6. (Previously Presented)** The process for producing a dried material according to claim 5 which is a coated or molded product.

**7. (Cancelled)**